



## *6 Course Chefs Tasting Menu*

### Amuse Bouche

Duck, Orange & Cinnamon Consommé

Steamed dumpling & herb confetti

### Prelude

Sashimi of Yellow Fin Tuna

Cucumber ribbons, wakame, ponzu & ginger glaze

*St Hallett Riesling (Eden Valley)*

### Starter

Seared Spring Bay Scallops

Eschallot & vanilla puree, honey glazed pancetta & watercress

*Chandon Pinot Gris (Yarra Valley)*

### Entree

Ravioli of Twice Cooked Duck

Sauté of shitake & confit garlic with cassia bark cream reduction

*St Hallett Grenache Shiraz Touriga (Barossa Valley)*

### Main

Petit Fillet Mignon

Truffled mash, sage & mushroom pâté & Touriga jus

*Henschke Keyneton Estate Shiraz Blend (Barossa Valley)*

### Dessert

Mango, Vanilla & Kaffir Lime Panna Cotta

Lime brittle & mixed berry parfait

*Rymill June Traminer Botrytis Gewürztraminer (Coonawarra)*

\$110 per person food only, 5 matching wines \$50 per person

(Wine total = 440mls or approx 5 standard drinks)

Orders will need to be placed prior to 9pm